

# 2018 TWELFTH NIGHT LATE HARVEST GEWURZTRAMINER

**Region: Central Otago, New Zealand**

**Sub-region: Locharburn**

The fruit for the 2018 Twelfth Night Late Harvest Gewürztraminer was carefully handpicked in mid April 2018. To achieve a high sugar content, our winemaker used a technique called “passerillage”, the process of pressing dehydrated grapes to attain sweet, concentrated and flavorful juice. The Gewürztraminer juice fermented for more than a month in old French oak barrels, during which time primary fruity aromas were combined with gentle oak flavors. Fermentation naturally stopped at 13.5% alcohol, leaving a residual sugar level of 50g/l. The wine stayed on the lees for another three months and was bottled unfined in August 2018.



Residual Sugar	50g/l
pH	3.55
Total Acidity	5,0g/l
Alcohol content	13.5%vol

## ***Tasting Notes***

This medium-sweet style of dessert wine has expressive aromas of rose petal, and orange marmalade. It is rich and smooth on the palate.

## ***Food Pairing***

Pairs with fruit-based desserts and richly-flavored soft cheeses. Serve it with great friends and good times.

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